

Greydon House

Green Spring Salad	salami di tartufo, endive, citrus vinaigrette	14
1/2 dozen Oysters	lime mignonette	21
Yellowfin Tuna Crudo	with warm jasmine rice, avocado, jicama, Japanese mint	19
Sockeye Salmon Ceviche	with bergamot, cucumber, citrus, olive oil	18
Lobster Broth	asparagus agnolotti, morels, spring peas	16
Seafood Pasta	mussels, clams, shrimp, shellfish sauce, fresh herbs	18
Fusilli Pasta	veal ragout, parmesan and gremolata	18
Caramelized Scallops	with spring English peas, green asparagus, yuzu vinaigrette	40
Black Cod	young leeks, snow peas, cucumber and yellow wine sauce	38
Roasted Chicken	spring artichoke purée, mint fava bean écrasé, sautéed morel mushrooms	32
7x Ranch Beef	crispy smoked potato, ramps, grilled asparagus, hollandaise sauce	36
Braised Veal Cheeks	pearl barley risotto, roasted root vegetables and horseradish	39
No Bake Limoncello Cheesecake	pistachio croutons, candied pine nuts, raspberries	14
Chocolate Pyramid	passion fruit with tropical coulis, milk chocolate ice cream	13
Bread Pudding	caramelized bananas, pecan crumble, vanilla ice cream	14
Baked Alaska	chocolate and mint ice cream, lady fingers, meringue, strawberry	14

EXECUTIVE CHEF - MARCUS WARE
PASTRY CHEF - LYSSA GO

CONSUMER ADVISORY
CONSUMING RAW OR UNDERCOOKED FOODS E.G. EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR CHANCES OF EXPERIENCING A FOODBORNE ILLNESS